

## Biryani

Chicken / Beef / Lamb \$26.50

Saffron rice cooked with herbs & spices and blended with your choice of protein

Vegetable Biryani \$25.50

## Sides

Cucumber Raita \$5.50

Homemade dip of yoghurt, cues, & spices

Sweet Mago Chutney \$3.50

Hot Spicy Pickle \$3.50

Pappadams (4 pcs) \$3.50

Spanish Onion Salad \$3.50

## Finishing Up

Gulab Jamun (2pcs) \$7.50

A dumpling in a flavoured sugar syrup

Kulfi (mango or pistachio) \$7.50

House made twice cooked ice cream

## Specials

Lunch Specials Tuesday to Friday

Lunch Only

Lamb Rogan Josh / Rice \$13.00

Butter Chicken / Rice \$13.00

Malabari Fish / Rice \$13.00

Beef Vindaloo / Rice \$13.00

Aloo Mutter / Rice \$13.00

Dal / Rice \$13.00

All the above with plain naan only \$14.00

All other naan's charged full price as per menu.

## Maharajah Banquet \$45.00 per person

Minimum 4 persons

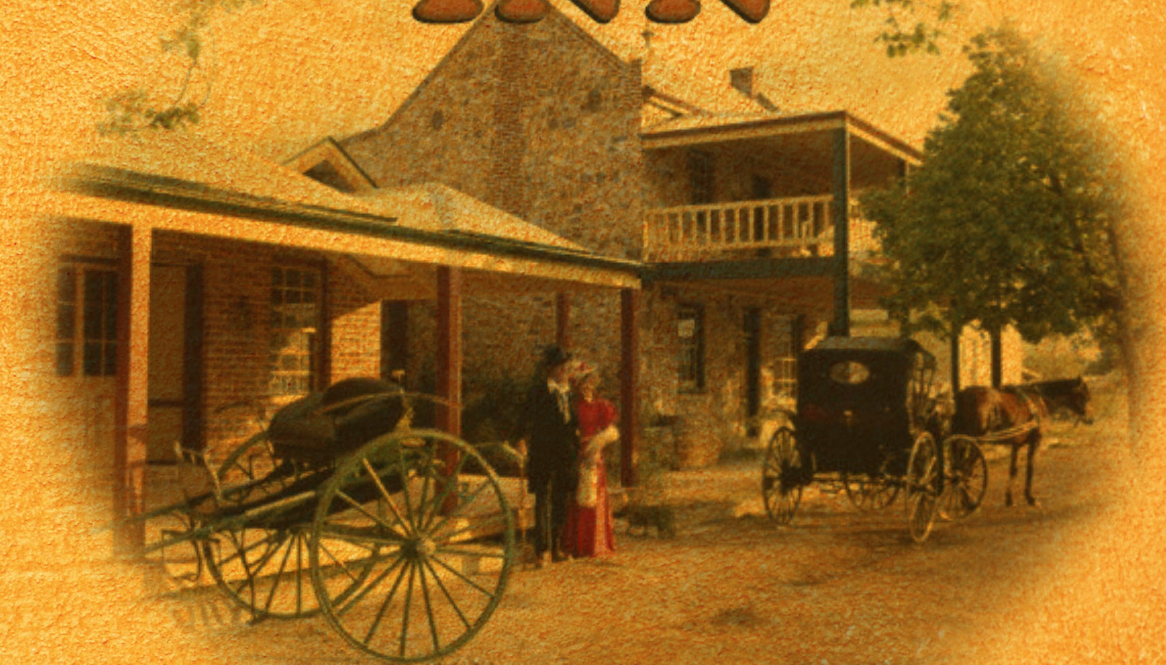
Choice of 3 entrees (excluding) lamb cutlets and prawns)

Choice of 3 meat curries (excluding prawns)

1 Vegetarian curry, garlic naan, plain naan, all sides, included.

Dessert as per chefs choice.

THE  
SOUTHERN STAR  
★★★★★INN★★★★★



*Established 1860*

# Indian Restaurant Menu



## Starters

<b>Punjabi Samosa (2 pcs)</b> Curried potato in pastry	\$10.50
<b>Onion Pakoras / Bhaji's (4 pcs)</b> Fritters in chickpea batter	\$10.50
<b>Aloo Tikki (2 pcs)</b> Potato cakes with herbs & spices	\$10.50
<b>Chicken Tikka (4 pcs)</b> Boneless breast fillets marinated in a homemade marinade	\$14.50
<b>Irani Tikka (4 pcs)</b> Chicken breast marinated in a yoghurt and almond paste	\$14.50
<b>Seekh Kebab (4 pcs)</b> Lamb mince skewers cooked in a tandoor	\$15.50
<b>Lamb Chops (4 pcs)</b> Tandoor marinated lamb cutlets	\$29.00
<b>Amritsari Fish (6 pcs)</b> Fried fish fillets coated in a spiced batter	\$15.50
<b>Tandoori Prawns (8 pcs)</b> Prawns in our home made marinade	\$24.50
<b>Tandoori Mixed Grill (6 pcs)</b> 2 Pcs of chicken tikka, lamb chops & amritsari fish	\$29.00

## Main Dishes

<b>Korma (chicken / beef / lamb)</b> Mild and rich cashew nut gravy	\$20.50
<b>Vindaloo (chicken / beef / lamb)</b> Hot and tangy enhanced with vinegar	\$20.50
<b>Sagwallah (chicken / beef / lamb)</b> Pureed english spinach blended with spices	\$20.50
<b>Madras (chicken / beef / lamb)</b> A curry enriched with coconut milk	\$20.50
<b>Butter Chicken</b> Our signature dish with chicken cooked in a tandoori & finished in a tomato cream sauce	\$20.50
<b>Lamb Rogan Josh</b> Everyone's favourite curry.	\$20.50
<b>Malabari Fish Curry</b> Coastal curry with curry leaves blended with coconut milk	\$21.50
<b>Prawn Masala</b> Finished with spanish onions & red peppers	\$24.50
<b>Subzi Goshi</b> Beef / lamb / chicken & vegetables cooked together makes a one dish meal	\$20.50

## Main Dishes

<b>Aloo Gosht</b> Chicken / beef / lamb with potatoes.	\$20.50
<b>Chicken Tikka Masala</b> Finished with spanish onions & red peppers	\$20.50
<b>Kadai Gosht (chicken / beef / lamb)</b> Meat braised with onions & fenugreek leaves	\$22.50

## For Vegetable Lovers

<b>Aloo Mutter</b> Potato & pea curry (vegan)	\$17.50
<b>Gobi Aloo</b> Cauliflower & potato (vegan)	\$17.50
<b>Dal Tadka</b> Red lentils tempered with ghee, tomato & herbs (vegan)	\$17.50
<b>Mixed Vegetable Curry</b> A combination of carrots, peas, cauli, potato & other seasonal veg (vegan)	\$17.50
<b>Vegetable Korma</b> A creamy and mild curry	\$18.50
<b>Palak Paneer</b> Pureed english spinach with cottage cheese	\$18.50
<b>Paneer Makhani</b> Cottage cheese cooked with spanish onions & red peppers in a creamy tomato sauce	\$18.50
<b>Mushroom Mutter</b> Mushroom & green pea curry (vegan)	\$18.50
<b>Aloo Palak</b> Pureed english spinach & potatoes, a vegan special	\$18.50
<b>Malai Kofta</b> Potato & cheese dumpling filled with nuts & sultanas	\$19.50
<b>Chana Masala</b> Chickpea curry (vegan)	\$18.50
<b>Mop Up With Fragrant Basmati Rice</b> Cooked with onions & cumin seeds	\$5.00
<b>Plain Naan</b>	\$3.50
<b>Garlic Naan</b>	\$4.00
<b>Cheese Naan</b>	\$5.00
<b>Cheese and Garlic Naan</b>	\$6.00
<b>Tandoori Roti (wholemeal flour)</b>	\$3.50
<b>Tandoori Paratha (wholemeal flour)</b>	\$5.00